

LE PETIT SMITH HAUT LAFITTE BLANC PESSAC LEOGNAN

Wooden case with 6 bottles

Grapes/vinification

Le Petit Smith Haut Lafitte is crafted and aged in our energy-plus facilities the Stealth Cellar with the same care as the estate's Grand Vin. From the vineyard to the cellar, the entire winemaking process is exactly the same. The grapes are hand-picked into small crates and pressed in an oxygen-free environment (to preserve the aromatic potential of the berries) and fermentation takes place in French oak barrels (50% new oak) after a cold settling of the juices. This wine is made of 80% sauvignon blanc and 20% semillon grapes.

Tasting notes

This wine is complex with aromas of ripe stone fruit. A medium body texture and phenolic. It is a well controlled wine with a clear minerality.

Food pairing

This wine pairs beautifully with grilled scallops served with a beurre blanc sauce. The complex flavors of the wine will complement the delicate sweetness of the scallops and the creamy taste of the sauce. Serve the dish with a refreshing salad of fennel and orange to balance the flavors.

Info logo

INFO

Product Number	2302/23	Allergens Egg	No
Country	France	Allergens Milk	No
Area	Bordeaux	Allergens Sulphites	No
Subregion	Pessac-Léognan	Allergens Gluten	No
Color	White	Distilled	No
Alcohol	14	Biological	No
Residual Sugar	0	Closure type	Cork
Acidity	0	Case Quantity	6
PHScale	0	GTIN code bottle	3438088120018
Volume	0.75	GTIN code case	3438088520016